



### Salsa

**Single:** \$3 **Duo:** \$5 **Trio:** \$8

Salsa Roja, Verde, or Roja Picante.

### Guacamole

**Small (1-2):** \$8 **Large (2-4):** \$14

-Red onion, tomato, cilantro, jalapeño.

-Grilled pineapple, habanero.

-Lobster, lime aioli, pico: + \$3

### Chicharron \$6

Chile de arbol smoked salt, three chile salsa.

### Tostada de Ensalada de Nopal \$4

Grilled cactus petal, pico, queso fresco.

### Queso Fundido \$8

Queso chihuahua, queso Oaxaca.

**With** Chorizo: + \$2

**With** Roasted poblano: + \$1

**With** Portabella, fingerling, cactus: + \$2

### Ensalada \$10

Radish, spinach, brussel petals, apple, jicama, spicy pepitas, citrus vinaigrette.

### Ceviche \$16

Shrimp, octopus, mahi mahi, avocado, guava leche de tigre, mango, sweet potato, choclo.

### Empanadas

**Choose 2:** \$8 **Choose 4:** \$15

**Chicken tinga**, sweet plantain, queso fresco, lime crema.

**Ribeye** egg, poblano, Oaxaca cheese, chimichurri, three chile guava

**Butternut squash**, Oaxaca cheese, poblano, fingerling, spinach, chile morita crema.

**Wild Argentinian red shrimp**, poblano, fingerling, Oaxaca cheese, aji amarillo aioli.

### Wood-Fired Clams & Mussels \$15

Chorizo, almond picada.

### Wood-Fired Oyster \$14

Six bluepoint oysters, ancho chile butter, lime, radish, jicama.

### Octopus \$15

Wood-fired Moroccan octopus, almond picada, crispy fingerlings.

### Tamales

**Choose 2:** \$9 **Choose 4:** \$17

**Chicken**, salsa verde, epazote, fresco cheese.

**Short rib barbacoa**, butternut squash, black bean, fresco cheese, lime crema.

### Queso De Cabra \$8

Tomato and almond romesco, goat cheese, pan a la parilla.

### Tacos (3 tacos per order)

**Pork Belly**, guava morita glaze, pickled red onion, cilantro \$11

**Portabella**, cactus, fingerling, fresco cheese, cilantro. \$10

**Wild Argentinian red shrimp al pastor**, pineapple pico, cabbage jalapeño slaw. \$13

**Skirt steak**, three chile salsa, Oaxaca cheese, cilantro. \$14

### Chile Relleno \$18

Coal roasted poblano, butternut squash, queso Oaxaca, salsa kolito, epazote.

### Pork Wings \$12

Crisp pork shank, guava tamarind chile glaze, pickled apple, poblano grits.

### Carnitas

Citrus marinade, chicharon de carne, pork belly borracho beans, tostones, house-made corn tortillas.

**1/2 Lb:** \$22 | **1 Lb:** \$30 | **1 1/2 Lb:** \$38

### Skate Wing Moqueca \$32

Wild caught skate, delicata squash, mojo grilled jumbo shrimp, coconut dende salsa, spinach, arroz con gandulez.

### One Pot Chicken \$21

Braised chicken thigh and leg, lentils, arroz con gandulez, delicata squash.

### Wood-Fired Churrasco

**32oz. Tomahawk Ribeye** \$78

(Serves 3-4)

Prime bone-in ribeye, arroz con gandules, poblano grits, salsa verde, guacamole.

**16oz. 21-day Dry Aged Strip** \$40

Prime bone-in strip steak, root vegetables in the coals, poblano grits, crispy green beans, burnt chipotle salsa.

### Filet Mignon \$22

5oz. tenderloin filet, lentils, burnt chipotle salsa, crispy green beans.

### | Churrasco Additions |

**Wild Jumbo Shrimp** + 4ea.

Mojo marinated and grilled.

### Sides

**Rice** (Arroz con Gandules) \$4

**Borracho Beans** \$5

**Sweet Plantains** \$4

**Yucca Fries** \$5

**Tostones** \$5

**Avocado Fries** \$8